

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. (Currently amended) A method comprising:

providing a first portion and a second portion of a fruit juice that is substantially free of insoluble fruit solids,

treating [[a]] the first portion of the fruit juice to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice fraction and a relatively higher molecular weight phytochemical-rich juice fraction are produced, and

combining the relatively higher molecular weight phytochemical-rich juice fraction with [[a]] the second portion of the fruit juice to create a phytochemical-rich fruit juice.

2. (Currently amended) The method of claim 1, further comprising providing a third portion of the fruit juice that is substantially free of insoluble fruit solids and combining the relatively lower molecular weight sugars and acids-rich juice fraction with [[a]] the third portion of the fruit juice to create a sugars and acids-rich fruit juice.

3. (Original) The method of claim 1, further comprising concentrating the phytochemical-rich fruit juice by removing a portion of the water therein.

4. (Original) The method of claim 2, further comprising concentrating the sugars and acids-rich fruit juice by removing a portion of the water therein.

5. (Original) The method of claim 1 wherein the fruit juice is cranberry juice.

6. (Original) A sugars and acids-rich fruit juice prepared by the method of claim 2.

7. (Original) A phytochemical-rich fruit juice prepared by the method of claim 1.

8. (Original) The method of claim 1 wherein the step of treating a first portion of the fruit juice comprises ultrafiltration.

9. (Currently amended) A method comprising:

providing a first portion and a second portion of a fruit juice that is substantially free of insoluble fruit solids,

treating [[a]] the first portion of the fruit juice to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice fraction and a relatively higher molecular weight phytochemical-rich juice fraction are produced, and

combining the relatively lower molecular weight sugars and acids-rich fruit juice fraction with [[a]] the second portion of the fruit juice to create a sugars and acids-rich fruit juice.

10. (Currently amended) The method of claim 9, further comprising providing a third portion of the fruit juice that is substantially free of insoluble fruit solids and combining the relatively higher molecular weight phytochemical-rich juice fraction with [[a]] the third portion of the fruit juice to create a phytochemical-rich fruit juice.

11. (Original) The method of claim 10, further comprising concentrating the phytochemical-rich fruit juice by removing a portion of the water therein.

12. (Original) The method of claim 9, further comprising concentrating the sugars and acids-rich fruit juice by removing a portion of the water therein.

13. (Original) The method of claim 9 wherein the fruit juice is cranberry juice.

14. (Original) A sugars and acids-rich fruit juice prepared by the method of claim 9.

15. (Original) A phytochemical-rich fruit juice prepared by method of claim 10.

16. (Original) The method of claim 9 wherein the step of treating a first portion of the fruit juice comprises ultrafiltration.

17. (Original) A blended juice product comprising the sugars and acids-rich fruit juice of claim 6 or claim 14.

18. (Original) A blended juice product comprising the phytochemical-rich fruit juice of claim 7 or claim 15.

19–22. (Canceled)

23. (Original) A sugars and acids-rich fruit juice powder prepared by drying the sugars and acids-rich fruit juice of claim 6 or claim 14.

24. (Original) A phytochemical-rich fruit juice powder prepared by drying the phytochemical-rich fruit juice of claim 7 or 15.

25–28. (Canceled)

29. (Original) A dietary supplement comprising the phytochemical-rich fruit juice powder of claim 24.

30. (Original) A tablet comprising the dietary supplement of claim 29.

31. (Currently amended) A method comprising:

providing a first portion and a second portion of a vegetable juice that is substantially free of insoluble vegetable solids,

treating [[a]] the first portion of the vegetable juice to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice fraction and a relatively higher molecular weight phytochemical-rich juice fraction are produced, and

combining the relatively higher molecular weight phytochemical-rich juice fraction with [[a]] the second portion of the vegetable juice to create a phytochemical-rich vegetable juice.

32. (Currently amended) The method of claim 31, further comprising providing a third portion of the fruit juice that is substantially free of insoluble fruit solids and combining the relatively lower molecular weight sugars and acids-rich juice fraction with [[a]] the third portion of the vegetable juice to create a sugars and acids-rich vegetable juice.

33. (Original) The method of claim 31, further comprising concentrating the phytochemical-rich vegetable juice by removing a portion of the water therein.

34. (Original) The method of claim 32, further comprising concentrating the sugars and acids-rich vegetable juice by removing a portion of the water therein.

35. (Original) The method of claim 31 wherein the vegetable juice is carrot juice.

36. (Original) A sugars and acids-rich vegetable juice prepared by the method of claim 32.

37. (Original) A phytochemical-rich vegetable juice prepared by the method of claim 31.

38. (Original) The method of claim 31 wherein the step of treating a first portion of the vegetable juice comprises ultrafiltration.

39. (Currently amended) A method comprising:

providing a first portion and a second portion of a vegetable juice that is substantially free of insoluble vegetable solids,

treating [[a]] the first portion of the vegetable juice to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice fraction and a relatively higher molecular weight phytochemical-rich juice fraction are produced, and

combining the relatively lower molecular weight sugars and acids-rich vegetable juice fraction with [[a]] the second portion of the vegetable juice to create a sugars and acids-rich vegetable juice.

40. (Currently amended) The method of claim 39, further comprising providing a third portion of the fruit juice that is substantially free of insoluble fruit solids and combining the relatively higher molecular weight phytochemical-rich juice fraction with [[a]] the third portion of the vegetable juice to create a phytochemical-rich vegetable juice.

41. (Original) The method of claim 40, further comprising concentrating the phytochemical-rich vegetable juice by removing a portion of the water therein.

42. (Original) The method of claim 39, further comprising concentrating the sugars and acids-rich vegetable juice by removing a portion of the water therein.

43. (Original) The method of claim 39 wherein the vegetable juice is carrot juice.

44. (Original) A sugars and acids-rich vegetable juice prepared by the method of claim 39.

45. (Original) A phytochemical-rich vegetable juice prepared by method of claim 40.

46. (Original) The method of claim 39 wherein the step of treating a first portion of the vegetable juice comprises ultrafiltration.

47. (Original) A blended juice product comprising the sugars and acids-rich vegetable juice of claim 36 or claim 44.

48. (Original) A blended juice product comprising the phytochemical-rich vegetable juice of claim 37 or claim 45.

49. (Withdrawn) An oral hygiene product comprising the phytochemical-rich vegetable juice of claim 37 or 45.

50. (Withdrawn) The oral hygiene product of claim 49 wherein the product is an oral rinse.

51. (Withdrawn) The oral hygiene product of claim 49 wherein the product is a dentifrice.

52. (Withdrawn) The oral hygiene product of claim 49 wherein the product is a chewing gum.

53. (Original) A sugars and acids-rich vegetable juice powder prepared by drying the sugars and acids-rich vegetable juice of claim 36 or claim 44.

54. (Original) A phytochemical-rich vegetable juice powder prepared by drying the phytochemical-rich vegetable juice of claim 37 or 45.

55. (Withdrawn) A topical antiseptic comprising the phytochemical-rich vegetable juice of claim 37 or 45.

56. (Withdrawn) A wound dressing impregnated with the phytochemical-rich vegetable juice of claim 37 or 45.

57. (Withdrawn) A topical antiseptic comprising the phytochemical-rich vegetable juice powder of claim 54.

58. (Withdrawn) A wound dressing impregnated with the phytochemical-rich vegetable juice powder of claim 54.

59. (Original) A dietary supplement comprising the phytochemical-rich vegetable juice powder of claim 54.

60. (Original) A tablet comprising the dietary supplement of claim 59.

61. (New) A method comprising:

- (a) providing a flow of fruit juice that is substantially free of insoluble fruit solids;
- (b) dividing the flow of fruit juice into at least a first juice stream, a second juice stream and a third juice stream;
- (c) treating the first juice stream to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice stream and a relatively higher molecular weight phytochemical-rich juice stream are produced;
- (d) combining the sugars and acids-rich juice stream with the second juice stream to create a sugars and acids-rich fruit juice; and
- (e) combining the phytochemical-rich juice stream with the third juice stream create a phytochemical-rich fruit juice.

62. (New) The method of claim 61 wherein a ratio divert mechanism is used to divide the flow of fruit juice into at least a first juice stream, a second juice stream and a third juice stream.

63. (New) A method comprising:

- (a) providing a flow of vegetable juice that is substantially free of insoluble fruit solids;
- (b) dividing the flow of vegetable juice into at least a first juice stream, a second juice stream and a third juice stream;
- (c) treating the first juice stream to preferentially separate the relatively lower molecular weight sugars and acids from the relatively higher molecular weight phytochemical compounds whereby a relatively lower molecular weight sugars and acids-rich juice stream and a relatively higher molecular weight phytochemical-rich juice stream are produced;

- (d) combining the sugars and acids-rich juice stream with the second juice stream to create a sugars and acids-rich vegetable juice; and
- (e) combining the phytochemical-rich juice stream with the third juice stream create a phytochemical-rich vegetable juice.

64. (New) The method of claim 63 wherein a ratio divert mechanism is used to divide the flow of vegetable juice into at least a first juice stream, a second juice stream and a third juice stream.